

RECEIVED  
CENTRAL FAX CENTER

JAN 19 2007

Page -2-

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings of claims, of record in the present application.

**Listing of Claims**

1. (Currently Amended) A method of manufacturing condensed milk having a milk solids component of 32% to 40% by weight thereof, and having a predetermined milk fat content, comprising the steps of: (a) mixing liquid milk having 10% to 14% milk solids and a first predetermined milk fat content with dried milk powder having a second predetermined milk fat content, at a temperature of 2° C to 25° C, in amounts so that the total weight percentage of milk solids from said liquid milk and said dried milk powder is 32% to 40% by weight of the mixture; (b) permitting the mixture of step (a) to stand for at least 30 minutes at a temperature of 2° C to 25° C; (c) pasteurizing the mixture after the conclusion of step (b); and (d) recovering the pasteurized mixture for further packaging and handling.
2. (Original) The method of claim 1, wherein said liquid milk is chosen from the group consisting of raw milk, pasteurized milk, and mixtures thereof.
3. (Currently Amended) The method of claim 2, wherein said liquid milk has been stored at a temperature of 2° C to 25° C ~~[- and steps (a) and (b) are carried out at a temperature of 2° C to 25° C]~~.
4. (Original) The method of claim 2, wherein said liquid milk has been stored at a temperature of 2° C to 10° C, and steps (a) and (b) are carried out at a temperature of 2° C to 10° C.
5. (Currently Amended) The method of claim ~~[3]~~ 1, wherein the duration of step (b) is from 45 minutes to 3 hours.

Page -3-

6. (Currently Amended) The method of claim {3} 1, wherein during step (b), said mixture is stirred occasionally.
7. (Currently Amended) The method of claim {3} 1, wherein said mixture is produced from a liquid milk ~~{has}~~ having a milk fat content of from 0 to 6% by weight, and wherein said milk powder has been derived from liquid milk having a milk fat content of from 0 to 6% by weight.
8. (Currently Amended) The method of claim 7, wherein ~~{said first and second predetermined milk fat contents of said liquid milk and said milk powder, respectively, are such that}~~ the milk fat content of said mixture is chosen from the group consisting of 0%, 2%, and the range of 4.5% to 6%.
9. (Currently Amended) The method of claim {3} 1, wherein said liquid milk has a milk solids content of 11.5% to 12.5%, and the quantity of said milk powder added thereto is 24% by weight of the total weight of said mixture, whereby the milk solids content of said mixture is 35.5% to 36.5% by weight thereof.
10. (Currently Amended) The method of claim {3} 1, further comprising the step of: (e) after step (b) and before step (c), altering the flavor of said manufactured condensed milk by placing said mixture in an evaporator and evaporating off from 1% to 5% by weight thereof.
11. (Currently Amended) The method of claim {3} 1, further comprising the step of: (f) after step (a), adding a milk-compatible sweetener to said mixture.